

Simple Grilled Wahoo

Ingredients

4 wahoo steaks

1 tablespoon olive oil

1/2 tablespoon lime juice

1 tablespoon lemon juice

1 tablespoon paprika

1 teaspoon crushed red pepper

Directions

Whisk together olive oil, lime and lemon juice, paprika, and red pepper in a small bowl. Place wahoo in a dish. Pour the marinade mix over the fish, place in refrigerator, and let stand for half an hour. Remove wahoo steaks from fridge, remove from pan, and grill directly over charcoal for 15 minutes, turning once during that time. You can use the leftover marinade mix to baste the fish while it is grilling.